

RAILROAD INTERESTS.

WISCONSIN CENTRAL INDEPENDENT.
Milwaukee, Oct. 7.—The statement that the receivers of the Chicago and Northern Pacific would be the same gentlemen as were made receivers of the Northern Pacific is denied by Henry C. Payne. On Sunday, October 15, through train arrangements between the Wisconsin Central and the Northern Pacific railroads will be terminated. Instructions were to-day issued by the Northern Pacific Company to all agents who have been working jointly for the Northern Pacific and the Wisconsin Central that hereafter they are in the sole employ of the former road, and there must be no discrimination between the different connections of the road with regard to Chicago and other business.

SWAMPED BY THE HEAVY TRAVEL.

Chicago, Oct. 7.—Chicago railroads, one and all, found themselves completely swamped to-day under the immense load of passenger traffic they had on their hands. It exceeded their utmost expectations. For the first time in their history, everything in the shape of a passenger coach was moving. In the current twenty-four hours more than 250 passenger trains will be landed in the city. At a low estimate these will bring in not less than 200,000 passengers. As many more will be brought to-morrow, and at least half this number Monday forenoon. Just as fast as trains arrived and were unloaded the empty cars were hurried out on the lines again to bring in fresh loads, and still the cry of the local agents at all points along the line was for more cars.

DECREE OF FORECLOSURE ENTERED.
St. Paul, Oct. 7. (Special).—In the United States Circuit Court a final decree of foreclosure in the case of the Metropolitan Trust Company, of New-York, against the Wisconsin, Minnesota, and Pacific Railroad Company was entered to-day. The mortgage foreclosed is for the sum of \$150,753 50, and there is an order for the sale of the road.

R. S. HAYES MADE CO-RECEIVER.
R. S. Hayes has been appointed a co-receiver with H. M. Comer for the Central Railroad and Banking Company of Georgia.

THE PEOPLE FAVOR THE ELEVATED ROAD.

FAILURE OF THE WEST SIDE CABLE COMPANY
TO PREVENT ITS CONSTRUCTION
IN LAKE-ST., CHICAGO.

Chicago, Oct. 7.—The desperate efforts of the West Side Cable Company to prevent the construction of the Lake Street Elevated Railroad have culminated in an attempt by the cable company to have a quo-warranto investigation instituted by the State's attorney against the elevated railroad company. The information on which the court is asked to proceed has been prepared and filed by the attorneys of Mr. Verkes, president of the West Division Cable Company. Repeated efforts have been made to induce the Attorney-General of the State to act in the matter, but after a thorough investigation of the subject, he declined. The fact that preparation of the bill and the proceedings were by the State's attorney carefully concealed from the attorneys of the elevated railroad and from the public until within one or two days of the filing of the bill, when knowledge of the intended proceeding was made public through the broker of the State's attorney, and that numerous sales of the stock for the "bear" account were made from the office where the State's attorney keeps his account, are significant. No new allegations are made in the petition, which is made as venomous as possible, and all the points mentioned have been already adjudicated and ruled upon by the courts in favor of the elevated road.

The elevated road has been nearing completion and is the best-constructed and most complete elevated road ever built. It runs into the heart of the territory of the West Side Cable Company, and will carry a large number of its passengers, hence its opposition. Nothing will result from the proceedings, and as a bare movement, the effort will be futile. The entire sentiment of the people is with the elevated road, the completion of which the West Side is impatiently awaiting.

TRIED TO DROWN HERSELF IN THE DELAWARE.
Camden, N. J., Oct. 7.—Josephine Osborne, this twenty years old, attempted to commit suicide this morning by jumping into the Delaware River at this place. She was rescued and taken to her home. Miss Osborne has been a sufferer from insomnia, and this morning when she left home was in a decided condition.

THE ALASKA INDIANS' QUEER TASTE.

From The Chicago Tribune.
The Indians in the far interior of Alaska, shut off from the outside world by tens of thousands of snow-covered mountains and winter ice-fields, have to depend entirely upon local products for their food. They keep no live stock at all, nor do they till the soil, but nature furnishes them with a generous supply of protein food.

To November all the streams and lakes are stocked with an abundance of delicious salmon. After the long and bitter winter, with the thermometer often at 60 degrees below zero, the natives are gaunt and haggard, but in the early spring their lean and wrinkled bodies are as soon as they can get their gaff hooks and land the fat salmon safely on shore. At this season, all day long the squaws are kept busy cooking the fish in big cauldrons over open fires. As soon as the fish is cooked it is tilted out into a shallow wooden dish, to be very soon consumed by the hungry group of Indians armed with the spear.

As the Indians have not yet become more plentiful the natives seek variety in the bill of fare and supplies his gastronomic taste by curious methods. I have frequently watched a native upon his return from hunting bitten a mouthful from the grisly part of his head, fling the fish, mutilated but alive, back into the stream. In utter contrast to this strange taste is the care and pains he and those whom would be able to do so were mixed into a meal, which was served with the greatest relish as to leave no doubt but that the Indian's taste had received a delicious appeal.

I remember at one time visiting a little rocky island in an inland lake during the breeding time of the sea-gulls, and we gathered up a lot of eggs. It was a very hot summer, however, and only a few were quite fresh. An old Indian, whom we had with us at the time, eyed us with amazement as we commenced to broil the fresh eggs. If he could have seen his satisfaction he could easily have half a dozen in a pan, and good, bad, and those whom would be able to do so were mixed into a meal, which was served with the greatest relish as to leave no doubt but that the Indian's taste had received a delicious appeal.

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